

PHOENIX

Oh ma gad! Thank you so much for buying a famous at home kit sweet stuff!

THIS IS AWESOME

Get ready to fix the BEST damn burger you've ever made at home.

This is some primo shit right here - our legit secret sauces and seasonings.

You got best all beef patty in the land - you better treat it right and carefully - THIS IS REAL FOOD - you gotta use skill or it will fuck up.

Follow the instructions but use your hyper intelligence to make it the best you can.

BEFORE YOU START...

Get a chopping board, your biggest bestest frying pan, a couple little spoons, something to flip a burger with and some plates.

Grab a beer. Stick some tunes on... (Famous Playlist)



CHECKLIST

- Buns
- Famous Patties
- Burger Butter
- Burger Cheese
- Smoked Streaky Bacon
- Shoestring Onions
- Frazzles
- Fresh Red Chilli
- Redneck BBQ Sauce
- Bacon Bacon Mayo
- Bacon Ketchup

KIDS BURGERS

If you added kids burgers to the kit - please refer to steps 1 & 3 in the recipe and check the cook times guide

We go 2mins15 per side to cook through completely

(Mini ketchup included)

SECRET TO OUR SUCCESS...

We use lots of sauce - use more than you think you would - dont worry it'll look great dripping down your arms if it doesnt stay on the burger.

RECIPE

IMPORTANT
GET EVERYTHING OUT OF THE FRIDGE
30 MINS BEFORE YOU WANT TO COOK

STEP 1 - BUNS

Get your **PAN** nice and **HOT** - medium high heat.

Slice your chilli into thin rings.

Drop the **BUNS** into the dry pan, **TOAST** both sides **LIGHTLY** - colour if pos but keep it quick (put to one side once toasted and sauce while your patties are cooking).

STEP 2 - BACON

Hot sizzling pan - dry (bit of oil if it's a shit pan) - cook until browned and **CRISPY** - around 2 mins each side - put on the board next to your bun.

STEP 3 - PATTIES

Season with **SALT & PEPPER** both sides. Use the stopwatch on your phone to be precise on timings.

Drop patties into the sizzling hot pan, you're only going to **FLIP ONCE...** don't mess with them.

Cook for 1min45 each side. After they're flipped, spread the tops of the patties with a little **BURGER BUTTER** using the back of a spoon.

Add **CHEESE** to tops of patties 30 seconds before they come off.

STEP 4 - BUILD

While patties are cooking **SAUCE** your bun lid:

- A fat layer of bacon bacon mayo
- A drizzle of Bacon Ket and Redneck BBQ
- Frazzles (3 pieces) and chillies (3 pieces)

Burgers are cooked, cheese has melted. It's time to build the burgers - from the bottom up...

- BUN BASE
- DOUBLE PATTY
- BACON
- SHOESTRING ONIONS
- BUN LID (WITH SAUCES)

COOK TIMES

JUICY AS HELL
1min45 each side

COOKED THROUGH
2min15 each side

DESTROYED
2min30 each side

DO A LITTLE HAPPY DANCE
YOU JUST MADE A FAMOUS BURGER
AT HOME

